

CLAIMS:

1. A method of treating beverage which comprises
  - 5 (i) contacting the beverage with polyvinyl polypyrrolidone,
  - (ii) subsequently centrifuging the beverage to remove the polyvinyl polypyrrolidone.
- 10 2. A method according to claim 1 which further comprises filtering the beer subsequent to centrifuging.
3. A method according to claim 1 which comprises delivering the polyvinyl polypyrrolidone which has been
  - 15 removed by centrifuging to a filter, collecting polyvinyl polypyrrolidone at the filter, periodically regenerating the collected polyvinyl polypyrrolidone by contact with alkali and then washing and recycling the regenerated polyvinyl polypyrrolidone.
- 20 4. A method according to claim 3 carried out using a plurality of filters, regeneration of polyvinyl polypyrrolidone collected by one filter taking place simultaneously with collection at another filter of
  - 25 polyvinyl polypyrrolidone removed by centrifugation.
5. A method according to claim 1 wherein the amount of polyvinyl polypyrrolidone is between 10 and 100 grams per

hectolitre of beverage.

- 5 6. A method according to claim 1 wherein at least 90% by weight of the polyvinyl polypyrrolidone has a particle size of at least 10  $\mu\text{m}$ .
- 10 7. A method according to claim 1 wherein at least 90% by weight of the polyvinyl polypyrrolidone has a particle size of at least 20  $\mu\text{m}$ .
8. A method according to claim 1 wherein at least 97% by weight of the polyvinyl polypyrrolidone has a particle size of at least 10  $\mu\text{m}$ .
- 15 9. A method according to claim 1 wherein the beverage is beer, and the treatment thereof with polyvinyl polypyrrolidone is effective to enhance stability of the beer.